



Electric Pressure Fryer – MDXZ-24

Product

The **CNIX MDXZ-24** is a professional pressure fryer designed for restaurants, hotels, QSR chains and high-volume foodservice operations. Pressure frying delivers crispy, golden-brown products while retaining moisture for tender and juicy results.

Featuring stainless-steel construction, automatic temperature and pressure control, the MDXZ-24 provides reliable performance and consistent frying results.



Overview

Model	MDXZ-24
Voltage	3N~380V / 50Hz
Capacity	24 L
Temperature Range	90 - 200°C
Dimensions	460 × 960 × 1230 mm
Net Weight	135 kg

Key Features

Construction	Full stainless-steel body for durability, hygiene and easy cleaning
Control	Mechanical control system with automatic temperature regulation
Pressure Frying	Automatic pressure control for crispy exterior and tender interior results
Filtration	Large 24-litre oil capacity for high-volume frying applications
Lid Assembly	Lightweight aluminium lid designed for easy operation
Safety	Reliable pressure-locking system for safe operation
Mobility	Heavy-duty casters with brakes for easy positioning and cleaning
Versatility	Suitable for chicken, wings, fish, ribs, potatoes and other fried products
Applications	Ideal for restaurants, hotels, QSR chains and catering operations
Performance	Consistent frying results with reduced cooking times through pressure frying